



HOW TO MAKE A HOME RUN.™

Use And Care

G U I D E

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1-800-253-1301

Call us with questions or comments.

SELF-CLEANING ELECTRIC SLIDE-IN RANGE

MODELS RS385PXE RS385PCE

PART NO. 229C4020P025-1/4389866

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A Note to You

Thank you for buying a WHIRLPOOL® appliance.

Because your life is getting busier and more complicated, WHIRLPOOL ranges are easy to use, save time, and help you manage your home better. To ensure that you enjoy years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information about how to operate and maintain your appliance properly and safely. Please read it carefully.

Also, please complete and mail in the Ownership Registration Card provided with your appliance. The card helps us notify you about any new information on your appliance.

Please record your model's information.

Whenever you call our Consumer Assistance Center at **1-800-253-1301** or request service for your appliance, you need to know your complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 7 for location of plate).

Please also record the purchase date of your appliance and your dealer's name, address, and telephone number.

Model Number _____

Serial Number _____

Purchase Date _____

Dealer Name _____

Dealer Address _____

Dealer Phone _____

Keep this book and the sales slip together in a safe place for future reference.

Our Consumer Assistance Center number is toll-free.

1-800-253-1301

Important Safety Instructions

Your safety is important to us.

This guide contains safety symbols and statements. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of the symbol.



This symbol alerts you to hazards such as fire, electrical shock, or other injuries.

WARNING

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

General

- Read all instructions before using the range.
- Install or locate the range only in accordance with the provided Installation Instructions. The range must be installed by a qualified installer. The range must be properly connected to electrical supply and grounded.



- **WARNING:** To reduce the risk of tipping the appliance, the appliance must be secured by a properly installed anti-tip bracket. To check if the bracket is installed properly, see "The anti-tip bracket" on page 25.
- **CAUTION:** Do not store things children might want above the range. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.

- Do not operate the range if it is damaged or not working properly.
- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the range only for its intended use as described in this manual.



- Do not touch surface units, areas near units, heating elements, or interior surfaces of oven. Surface units and heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas near units, heating elements, or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range, such as the oven vent opening, the surface near the vent opening, the cooktop, and the oven door and window, could also become hot enough to cause burns.



- Do not wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit and you could be burned.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces could result in burns from steam. Do not let pot holder touch hot heating elements. Do not use a towel or bulky cloth for a pot holder. It could catch on fire.
- Keep range vents unobstructed.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Use only cookware approved for oven use. Follow cookware manufacturer's instructions, especially when using glass or plastic cookware.
- Do not store flammable materials on or near the range. The fumes could create an explosion and/or fire hazard.

When using the cooktop

- Make sure the reflector bowls are in place during cooking. Cooking without reflector bowls could subject the wiring and components underneath them to damage.

- Do not line reflector bowls with aluminum foil or other liners. Improper installation of these liners could result in a risk of electrical shock or fire.
- Select a pan with a flat bottom that is about the same size as the surface unit. If pan is smaller than the surface unit, some of the heating element will be exposed and could result in the igniting of clothing or pot holders. Correct pan size also improves cooking efficiency.
- Check to be sure glass cookware is safe for use on the range. Only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookware are suitable for cooktops without breaking due to the sudden change in temperature.
- Never leave surface units unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that could ignite.



- Turn pan handles inward, but not over other surface units. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.

When using the oven

- Always position oven rack(s) in desired location while oven is cool. If a rack must be removed while oven is hot, do not let pot holder contact hot heating elements in oven.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

Grease

- Grease is flammable. Do not allow grease to collect around cooktop or in vents. Wipe spills over immediately.



- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on range by covering with a well-fitting lid, cookie sheet, or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.

Care and cleaning

- Do not soak removable heating elements in water. The element will be damaged and shock or fire could result.
- Small amounts of formaldehyde and carbon monoxide are given

off in the Self-Cleaning cycle from fiberglass insulation and food decomposition. Significant exposure to these substances could cause cancer or reproductive harm. Exposure can be minimized by venting with a hood or open window and wiping out excess food spills prior to self-cleaning.

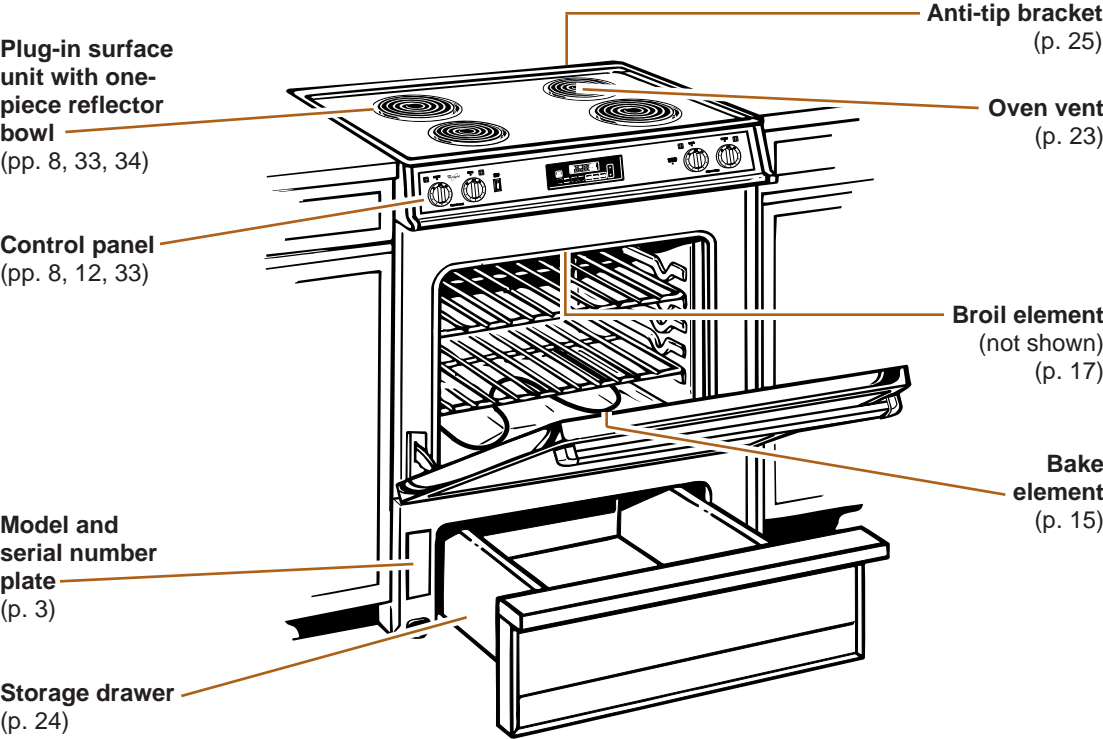


- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks, and other cookware. Do not use your oven to clean miscellaneous parts unless you are instructed to do so in this Use and Care Guide.
- Do not clean door heat seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.
- Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the range.

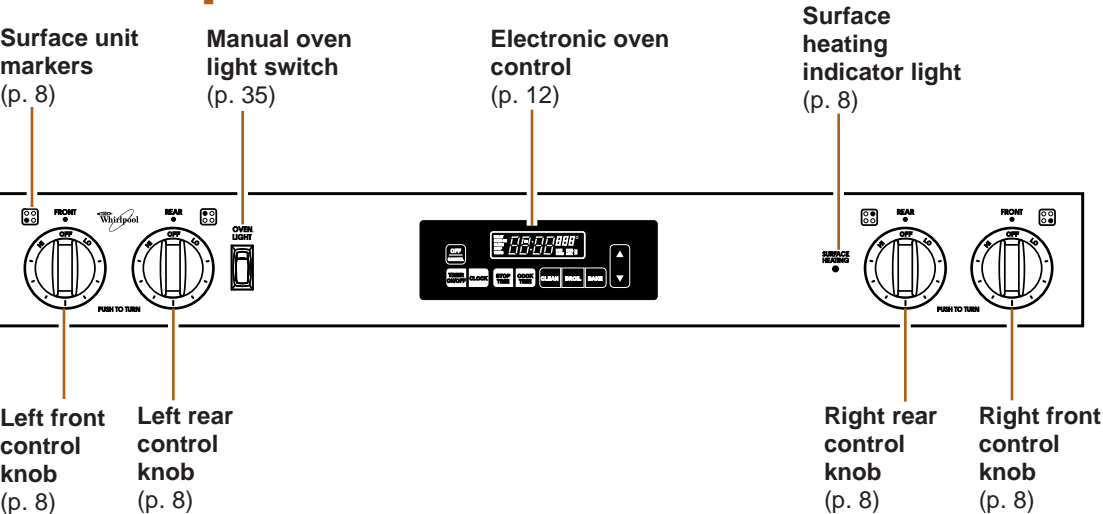
– SAVE THESE INSTRUCTIONS –

Parts and Features

This section contains captioned illustrations of your range. Use them to become familiar with the location and appearance of all parts and features. To help you find information on specific parts or features quickly, page references are included.



Control panel



Using Your Range

To get the best cooking results, you should use your range the correct way. This section tells you what you need to know to use your range safely and efficiently.

Using the surface units

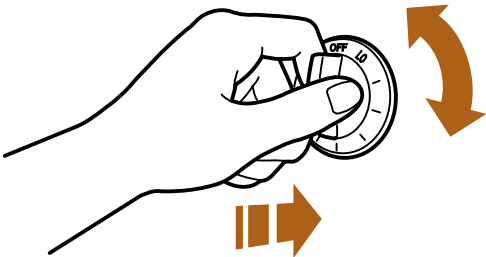
Push in control knobs before turning them to a setting. You can set them anywhere between HI and OFF.

Surface unit markers

The solid dot in the surface unit marker shows which surface unit is turned on by that knob.

Surface heating indicator light

The SURFACE HEATING Indicator Light on the control panel will glow when a surface unit is turned on.



**WARNING**



Fire Hazard

Turn all controls off when done cooking.

Failure to do so can result in death, fire, or burns.

Until you get used to the settings, use the following as a guide. For best results, start cooking at the high setting; then turn the control knob down to continue cooking.

SETTING	RECOMMENDED USE
HI	<ul style="list-style-type: none"> To start foods cooking. To bring liquids to a boil.
Medium-high	<ul style="list-style-type: none"> To hold a rapid boil. To fry chicken or pancakes.
Medium (opposite OFF)	<ul style="list-style-type: none"> For gravy, pudding, and icing. To cook large amounts of vegetables.
Medium-low	<ul style="list-style-type: none"> To keep food cooking after starting it on a higher setting.
LO	<ul style="list-style-type: none"> To keep food warm until ready to serve.

Cookware tips

- **Select a pan** that is about the same size as the surface unit.
- **NOTE: For best results and greater energy efficiency**, use only flat-bottomed cookware that makes good contact with the surface units. Cookware with rounded, warped, ribbed (such as some porcelain enamelware), or dented bottoms could cause severe overheating, which damages the cookware and/or surface unit.

You can, however, use the newer cookware available with slightly indented bottoms or very small expansion channels. This cookware is specially designed to provide the good contact needed for best cooking results.

Also, woks, canners, and teakettles with flat bottoms suitable for use on your cooktop are now available in most stores that sell housewares.

- **The pan** should have straight sides and a tight-fitting lid.
- **Choose medium to heavy gauge** (thickness) pans that are fairly lightweight.

- **The pan material** (metal or glass) affects how fast heat transfers from the surface unit through the pan material and how evenly heat spreads over the pan bottom. Choose pans that provide the best cooking results.
- **Handles** should be made of sturdy, heat-resistant material and be securely attached to the pan.

NOTES:

- **Use the correct cookware** to prevent damage to the surface unit, cooktop, wiring and surrounding areas.
- **If the cookware** is too small for the surface unit or the bottom is not flat, the surface unit could stay glowing red for an extended length of time causing damage to the unit.
- **If you start cooking on high**, it is important to turn the control down to a lower setting to complete cooking.
- **The surface unit** could overheat or be damaged if a pot has boiled dry or has been left empty on a hot surface unit.

Home canning information

The large diameter of most water-bath or pressure canners combined with high heat settings for long periods of time can shorten the life of regular surface units and cause damage to the cooktop.

To protect your range:

- **Use flat-bottomed canners/pans** for best results.
- **Use the largest surface unit** for best results. Also, use a canner/pan which can be centered over the surface unit and which does not extend more than one inch outside surface unit area. Large diameter canners/pans, if not properly centered, trap heat and can cause damage to the cooktop.
- **Do not place canner** on two surface units at the same time. Too much heat will build up and will damage the cooktop.

- **Start with hot water.** This reduces the time the control is set on high. Reduce heat setting to lowest position needed to keep water boiling.
- **Keep reflector bowls clean** for best heat reflection.
- To prolong the life of the elements:
 - **Prepare small batches** at a time.
 - **Do not use elements** for canning all day.
- **Refer** to your canner manual for specific instructions.

Positioning racks and pans

To remove racks:

1. **Pull** rack toward you.
2. **Tilt up** front end.
3. **Pull** rack out.

To replace racks:

1. **Place** rack on rack guides.
2. **Tilt up** front end.
3. **Push** rack in until it clears the stop.
4. **Lower** front and **push** rack in the rest of the way.

General guidelines

- **Before turning on the oven** place oven racks where you need them.
- **Be sure** the rack(s) is level.
- **Use pot holders or oven mitts to protect your hands** if rack(s) must be moved while the oven is hot.
- **For baking/roasting with 1 rack**, place the rack so the top of the food will be centered in the oven.
- **When baking/roasting on 2 racks**, arrange racks on the bottom and 3rd level from the bottom.
- **Do not place** items on the oven door when it is open.

Bakeware tips

- **When baking with insulated cookie sheets or baking pans**, place them in the bottom third of the oven. You may need to increase the recommended baking times, so test for doneness before removing from the oven.
- **For most baking**, reduce the oven temperature by 25°F but use the same baking time when using ovenproof glassware or dark pans. These pans absorb heat, producing darker bottom browning and crispier crusts. When baking pies and bread, you can use the temperature called for in the recipe.

Rack placement for specific foods:

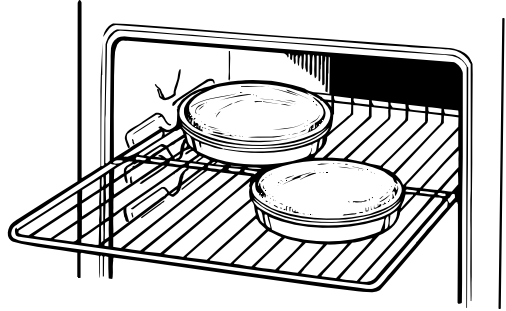
FOOD	RACK POSITION
Frozen pies, large roasts, turkeys, angel food cakes	Lowest level or 2nd level from bottom
Bundt cakes, most quick breads, yeast breads, casseroles, meats	2nd level from bottom
Cookies, biscuits, muffins, cakes, nonfrozen pies	2nd or 3rd level from bottom

NOTE: For recommended rack placement when broiling, see “Broiling rack position chart” on page 18.

For best air circulation

Hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

- **Place** the pans so that one is not directly over the other.
- **For best results, allow** 1½ to 2 inches (4-5 cm) of space around each pan and between pans and oven walls.
- **Use** only one cookie sheet in the oven at a time.



Use the following as a guide to determine where to place the pans:

1 pan

Place in the center of the oven rack.

2 pans

Place in opposite corners of the oven rack.

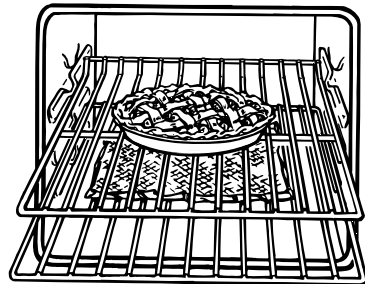
3 or 4 pans

Place in opposite corners on each oven rack. Stagger pans so no pan is directly over another.

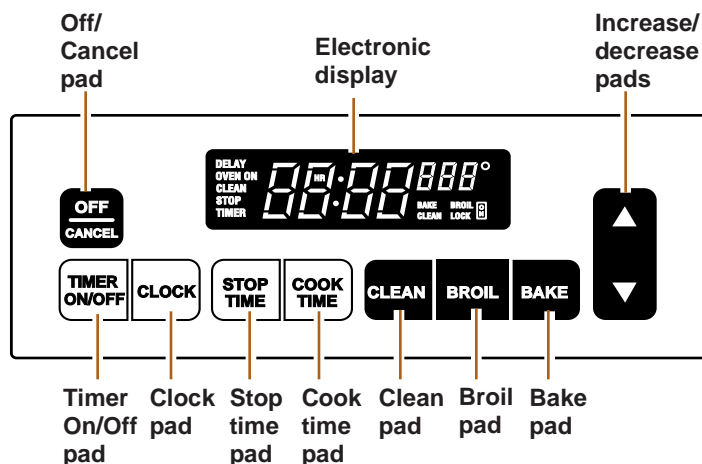
Using aluminum foil for baking

Use aluminum foil to catch spillovers from pies or casseroles:

- **Place** the foil on the oven rack below the rack with the food. **Turn up** foil edges and **make sure** foil is about 1 inch (3 cm) larger all around than the dish holding the food.
- **Do not cover** the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.
- **Do not line** the oven bottom or the entire oven rack with foil or other liners. It could affect the quality of your baking.



The electronic oven control



Display/clock

- **When you first plug in the range**, a time of day and "PF" will appear in the temperature display. If, after you set the clock (page 13), "PF" again appears on the display, your electricity was off for a while. Reset the clock.
- **When you are using the oven or Minute Timer**, the display will show times, temperature settings, and what command pads have been pressed.
- **When showing the time of day**, the display will show the hour and minutes.
- **When you are using the Minute Timer**, the display will show minutes and seconds in the following sequence:
 - **For settings under 1 minute**, the display will count down each second.
 - **For settings from 1-10 minutes**, the display will count down minutes and seconds.
- **When you are using Cook Time and/or Stop Time**, the display will show hours and minutes.

Command pads

The command pads tell the oven what to do and in what order. A few examples:

- **Clock** tells the oven you are going to set the clock.
- **Off/Cancel** tells the oven to turn off.
- **Increase/Decrease pads** change time or temperature. Press them briefly to change time or temperature by a small amount. Press and hold to change by a larger amount.

Setting the clock

The clock must be set for the automatic oven timing functions to work properly.

1. **Press** the Clock pad.



2. **Use** the Increase/Decrease pads to set the time of day. **Press** the “up” (▲) or “down” (▼) pad until the correct time shows on the display.



3. **Press** the Clock pad.

NOTES:

- **You cannot change** time of day during a Time Bake or Self-Cleaning cycle.
- **You can see** current time of day while another function is running by pressing the Clock pad.



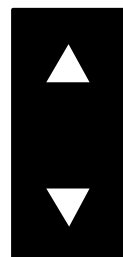
Using the electronic Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. It can be set in hours and minutes up to 9 hours, 55 minutes.

1. **Press** the Timer On/Off pad.



2. **Use** the Increase/Decrease pads to set the desired time. **Press** the “up” (▲) or “down” (▼) pad until the correct time shows on the display. The Minute Timer will start automatically within a few seconds after you release the pad.



continued on next page

After the countdown is over, 3 short tones will sound, followed by 1 tone that sounds every 6 seconds until you press any other command pad.

To reset the Minute Timer:

Repeat Steps 1 and 2 on page 13.

To cancel the Minute Timer:

Press Timer On/Off pad until TIMER stops flashing on the display (about 4 seconds).



Using the Off/Cancel pad

The Off/Cancel pad will cancel any function except for the Clock and Timer functions. When you press the Off/Cancel pad, the display will show the time of day or, if Minute Timer is also being used, the time remaining.



Audible signals

Audible signals tell you if a function is entered correctly or not. They also tell you when a cycle is completed.

To shut off repeating end-of-timer countdown signal:

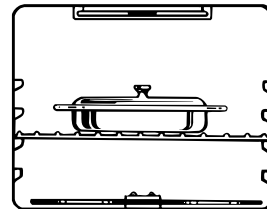
- 1. Press and hold** the Off/Cancel pad for 10 seconds.
- 2.** A short tone will sound to tell you the signal has been changed.

Repeat the above steps to turn the signal back on.

Baking/roasting

- 1. Position** the rack(s) properly before turning on the oven. For further information, **see** "Positioning racks and pans" on page 10.
- 2. Press** the Bake pad. The last oven temperature to be set appears on the display.
- 3. To cook at a different temperature, use** the Increase/Decrease pad(s). **Press ▲** to raise the temperature or **▼** to lower the temperature. **Use** these pads until the desired temperature shows on the small display.
- 4. When the oven starts to heat, ON** and the changing temperature (starting at 100°F) will be displayed. When the oven reaches the set temperature, a tone will sound.
NOTE: You can change the temperature setting any time during the Bake cycle by repeating Steps 2 and 3 above.
- 5. When baking, preheat** the oven. (Preheating is not needed when roasting.) The oven is preheated when you hear a 1-second tone.
- 6. Put** food in the oven. During baking/roasting, the elements will turn on and off to keep the oven temperature at the setting.
NOTE: The top element helps heat during baking/roasting, but does not turn red.
- 7. When baking/roasting is done, press** the Off/Cancel pad. The time of day will show on the display and all other displays will go off.

BAKE



OFF
CANCEL

Adjusting the oven temperature control

Although your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If, after using the oven for a period of time, you are not satisfied with the baking/roasting results, you can change the temperature calibration by following these steps:

1. Press the Bake pad.

A black rectangular button with the word "BAKE" in white capital letters.

2. Select an oven temperature between 500°F and 550°F.

A black rectangular digital display showing "525°" in white. Below the numbers is a small icon of a oven with the word "BAKE" inside it.

3. Before BAKE stops flashing, press and hold the Bake pad for about 4 seconds until the red display changes to the oven adjustment display.

A black rectangular button with the word "BAKE" in white capital letters.

4. To adjust the temperature, use the Increase/Decrease pad(s). **Press** ▲ to raise the temperature or ▼ to lower the temperature. You can set the temperature change as much as -35°F cooler or +35°F hotter.



5. After making the desired adjustment, press the Off/Cancel pad to enter the new offset temperature.

A black rectangular button with the word "OFF" in white capital letters above a horizontal line, and the word "CANCEL" in white capital letters below the line.

Broiling

1. **Position** the rack before turning the oven on. **See** "Broiling rack position chart" on page 18.
2. **Put** the broiler pan and food on the rack.
3. **Close** the door to the Broil Stop position (open about 4 inches [10 cm]). The door will stay open by itself.
4. **Press** the Broil pad.



5. **Select** LO Broil (450°F) by pressing the Increase (▲) pad once. Select HI Broil (550°F) by pressing the Increase (▲) pad twice.



NOTE: You can change the temperature setting any time during the Broil cycle by repeating Steps 4 and 5 above.

6. **When broiling is done, press** the Off/Cancel pad. The time of day will show on the display and all other displays will go off. Serve food immediately and leave the broiler pan outside oven to cool during the meal for easiest cleaning.



To broil at a lower temperature:

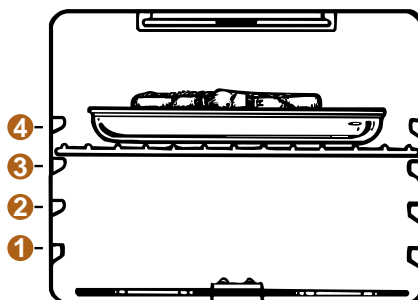
- **If food is cooking too fast or you want to broil slower from the start**, press the Broil pad and press the Decrease pad once. This temperature setting allows the broil heating element to cycle and provides slow cooking.
- **Fish and chicken** are some foods that may cook better if you use lower broiling temperatures.

NOTE: Leave the oven door partly open whenever using the oven to broil. This allows the oven to maintain proper temperatures.



Broiling rack position chart

RACK POSITION FROM BOTTOM	TYPE OF FOOD/DONENESS
4	Hamburger patties and thin steaks, 1/2" thick or less
3	Quickly searing food, rare and medium steaks, medium patties, ham slices, fish steaks, frankfurters
2	Well-done steaks and patties, lamb chops, split chicken, pork steaks and chops, whole fish
1	Not used for broiling



Broiling tips

- **Use** the broiler pan and grid for broiling. They are designed to drain excess liquid and grease away from the cooking surface to help prevent spatter, smoke, or fire.
- **Do not cover** the broiler grid with foil.
- **To ensure** adequate grease drainage, do not use cookie sheets or similar pans for broiling.
- **Place food** about 3" or more from the broil element.
- **After broiling, remove** the broiler pan from the oven when you remove the food. Drippings will bake on the pan if you leave it in the heated oven.

Energy saving tips

Although the energy used for cooking is usually a very small percentage of the total energy used in the home, cooking energy can be used efficiently. Here are some tips to help you save energy when using your cooking product:

- **Use** pans with flat bottoms, straight sides, and tight-fitting lids.
- **Match** the pan to the surface unit size.
- **Cook** with a minimum of liquid or grease to help shorten cooking time.
- **Preheat** pans only when recommended and for the shortest time possible.
- **Start** food on higher heat settings, then set surface unit control on low or off to finish cooking. Use retained heat for cooking when possible.
- **Use** the more efficient surface units instead of the oven when possible.
- **Turn on** the surface unit only after placing filled pan on the unit.
- **“Oven peeking”** may cause heat loss, longer cooking times, and unsatisfactory baking results. Rely on your timer to keep track of the cooking time.
- **Bake** cakes, pies, or cookies when oven is warm. Best time to bake is right after a meal has been cooked in the oven.
- **Preheat** the oven no longer than necessary.
- **Plan** your meals for the most efficient use of the range. When using the oven to cook one food, try to cook the rest of the meal in it also.
- **Do not preheat** when broiling, roasting, or cooking items such as casseroles.
- **Keep** reflector bowls clean for best heat reflection.

Using the electronic MEALTIMER™ control

The electronic MEALTIMER control is designed to turn the oven on and off at times you set, even when you are not around.

Delayed time baking/roasting is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use delayed time cooking for cakes, cookies, etc. – they will not rise properly.**

Before using the electronic MEALTIMER control, make sure the clock is set to the correct time of day. (See “Setting the clock” on page 13.)

To start baking/roasting now and stop automatically:

1. **Position** the oven rack(s) properly and **put** food in the oven.

⚠ WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Failure to follow the above can result in death, food poisoning, or sickness.

continued on next page

USING YOUR RANGE

2. **Press** the Cook Time pad.



3. **Press** the Increase pad until the desired baking/roasting time shows on the display.



4. **Press** the Bake pad. The last oven temperature to be set appears on the display.

NOTE: If this step is not done, a tone will sound.



5. **Press** Increase or Decrease pad until the desired temperature shows on the display.

6. **When the oven starts to heat, ON** and the changing temperature (starting at 100°F) will be displayed. When the oven reaches the set temperature, a tone will sound.

NOTE: You can change the temperature setting any time during the Bake cycle by repeating Steps 4 and 5 above.

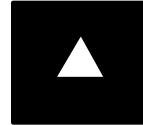
7. **Remove** food from the oven.

NOTE: Even though oven shuts off automatically, food continues cooking after controls are off.



To delay start and stop automatically:

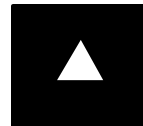
1. **Position** the oven rack(s) properly and **put** food in the oven.
2. **Press** the Cook Time pad.
3. **Press** the Increase pad until the desired baking/roasting time shows on the display.
4. **Press** the Stop Time pad. The time displayed will be the time of day plus the cook time. For example, if the current time of day is 2:00 and the cook time is 3 hours, the display will show 5:00.
5. **Press** the Increase pad to set the stop time. If you have set a 7:00 stop time and a 3-hour cook time, the oven will turn on at 4:00.



(example for 3 hours)



(example for 5:00 stop time, before stop time is set)



(example for 7:00 stop time)

continued on next page

USING YOUR RANGE

- 6. Press** the Bake pad. The last oven temperature to be set appears on the display.

NOTE: If this step is not done, a tone will sound.

- 7. Press** Increase or Decrease pad until the desired temperature shows on the display.

- 8. At the set start time (4:00 in example above),** the oven will turn on automatically. When the oven starts to heat, ON and the changing temperature (starting at 100°F) will be displayed. When the oven reaches the set temperature, a tone will sound. The oven will continue to cook for the programmed 3 hours and shut off automatically at 7:00.

NOTE: You can change the temperature setting any time during the Bake cycle by repeating Steps 6 and 7 above.

- 9. Remove** food from the oven.

NOTE: Even though oven shuts off automatically, foods continue cooking after controls are off. The low temperature zone of this range (between 150°F and 200°F) keeps hot, cooked foods warm.

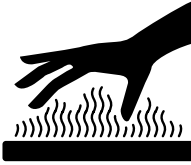
To cancel the MEALTIMER™ control setting:

- **Press** Off/Cancel pad to return the display to the time of the day.

A black rectangular button with the word "BAKE" in white, bold, sans-serif capital letters.A black rectangular button with the word "OFF" in white, bold, sans-serif capital letters, followed by a horizontal white line, and then the word "CANCEL" in white, bold, sans-serif capital letters.

The oven vent

WARNING



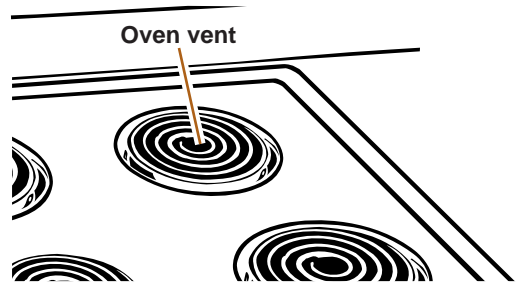
Burn Hazard

Use pot holders when touching items left near oven vent.

Failure to do so can result in burns.

Hot air and moisture escape from the oven through a vent under the right rear surface unit. You can cook on the unit or keep food warm on it while the oven is on. The vent is needed for air circulation. **Do not block the vent by using extra large pans or covers.** You will get poor baking/roasting results.

NOTE: Plastic utensils left over the vent can melt.

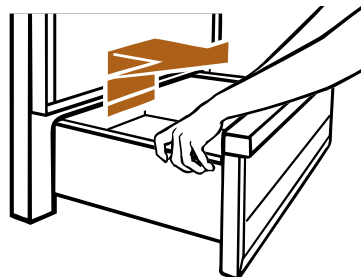


The storage drawer

You can remove the storage drawer to make it easier to clean under the range. **Use care when handling the drawer.**

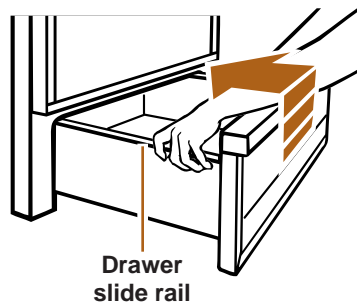
Removing the storage drawer:

1. **Empty** drawer before removing. **Pull** drawer straight out to the first stop. **Lift** front and **pull out** to the second stop.
2. **Lift** back slightly and **slide** drawer all the way out.



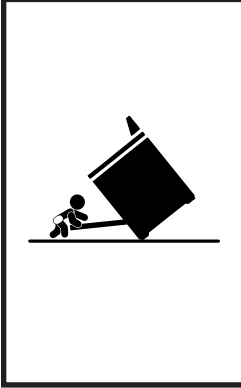
Replacing the storage drawer:

1. **Fit** ends of drawer slide rails into the drawer guides on both sides of opening.
2. **Lift** drawer front and **push in** until metal stops on drawer slide rails clear white stops on drawer guides. **Lift** drawer front again to clear second stop and **slide** drawer closed.



The anti-tip bracket

The range will not tip during normal use. However, tipping can occur if you apply too much force or weight to the open door without the anti-tip bracket properly secured.



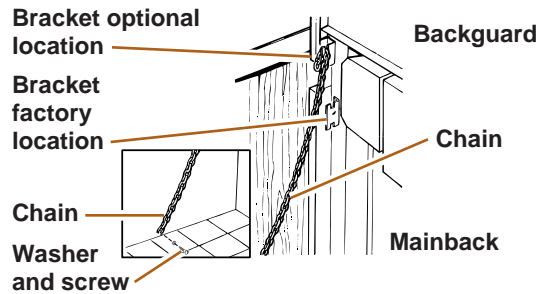
! WARNING

Tip Over Hazard

Connect anti-tip bracket to floor or wall.
Reconnect anti-tip bracket, if the range is moved.
Do not push down on the open oven door.
Follow the Installation Instructions.
Do not let children climb onto the oven door.
Failure to follow the above can result in death, burns, or other injury.

To verify the anti-tip bracket is engaged:

- **Grasp** rear of range and carefully try to tilt forward. If anti-tip bracket is attached to floor or wall correctly, range should not tilt forward.
- **See** Installation Instructions for further details.



Using the Self-Cleaning Cycle

The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like the other functions of your oven, you operate the Self-Cleaning cycle with the easy-to-use electronic control. Please review the instructions in this section to keep your oven spotless.



! WARNING

Burn Hazard

Do not touch the oven during the Self-Cleaning cycle.
Keep children away from oven during Self-Cleaning cycle.
Do not use commercial oven cleaners in your oven.
Failure to follow the above can result in burns, or illness from inhaling dangerous fumes.

Before you start

Before you start the Self-Cleaning cycle, make sure you:

- **Hand-clean the areas shown.** They do not get hot enough during the cleaning cycle for soil to burn away. Use hot water and detergent or a soapy, steel-wool pad for cleaning.

NOTE: DO NOT clean, move, or bend the seal. Poor cleaning, baking, and roasting may result.

- **Remove any pots and pans** being stored in the oven.

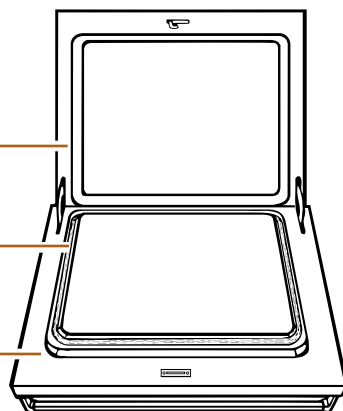
NOTE: You can clean the broiler pan and grid in the oven if you have first removed most of the soil by hand-cleaning or in a dishwasher. If most of the soil is not removed, too much smoking will occur.

- **Wipe out any loose soil or grease.** This will help reduce smoke during the Self-Cleaning cycle.
- **Remove the oven racks from the oven if you want them to remain shiny.** You can clean the oven racks in the Self-Cleaning cycle, but they will become harder to slide (see page 34). If you clean racks in the Self-Cleaning cycle, place them on the 2nd and 4th rack guides. (Guides are counted from bottom to top.)
- **Heat and odors** are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

Hand-clean
frame

DO NOT
hand-clean
seal

Hand-clean
door around
edge



NOTES:

- **Do not block** the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.
- **Do not leave** plastic utensils on the cooktop. They may melt.
- **Do not leave** any foil in oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.
- **To prolong bulb life,** leave the oven light off during the Self-Cleaning cycle.

Setting the controls

Make sure the clock is set to the correct time of day. (See "Setting the clock" on page 13.)

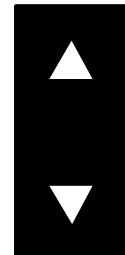
To start the Self-Cleaning cycle now:

1. **Press** the Clean pad. The display will show "----".
2. **To set the clean time, press** the Increase or Decrease pad until the desired cleaning time shows on the display. You can set the cleaning time anywhere between 2 and 4 hours.
 - **Use** 2 hours for light soil.
 - **Use** 3-4 hours for moderate to heavy soil.
3. **Once you have set the cleaning time** ON will appear on the display. The Self-Cleaning cycle will begin automatically within a few seconds.



To delay the start of Self-Cleaning cycle:

1. **Press** the Clean pad. The display will show "----".
2. **To set the clean time, press** the Increase or Decrease pad until the desired cleaning time shows on the display. You can set the cleaning time anywhere between 2 and 4 hours.
 - **Use** 2 hours for light soil.
 - **Use** 3-4 hours for moderate to heavy soil.



continued on next page

USING THE SELF-CLEANING CYCLE

3. **Press** the Stop Time pad. The time displayed will be the time of day plus the cleaning time. For example, if the current time of day is 7:00 and the cleaning time is 3 hours, the display will show 10:00.



(example for 10:00 stop time, before stop time is set)

4. **Press** the Increase pad to set the stop time. If you have set a 12:00 stop time and a 3-hour cleaning time, the oven will turn on at 9:00.



(example for 12:00 stop time)

When the oven locks:

LOCK will be displayed and the door will be locked in position. You cannot open the oven door until the temperature drops below the lock temperature.

When the Self-Cleaning cycle is completed:

CLEAN goes out on the display and the oven will start cooling.

When the oven reaches normal baking/roasting temperatures:

LOCK goes out on the display and the door can be opened.

To stop the Self-Cleaning cycle at any time:

- **Press** the Off/Cancel pad.



Special tips

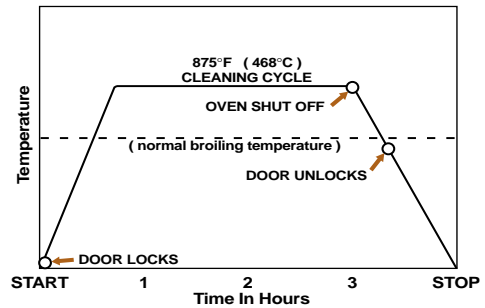
- **Keep** the kitchen well ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.
- **After the oven is cool**, wipe up any residue or ash with a damp cloth or sponge. If any spots remain, clean with a mild abrasive cleanser or cleaning sponge.
- **Clean** the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- **If the Self-Cleaning cycle does not get the oven as clean as you expected**, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand-clean areas noted on page 26.

How the cycle works

The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling. This high heat breaks up the soil or grease and burns it away.

Your oven is preset for a 3-hour Self-Cleaning cycle. However, you can adjust the cycle time to the amount of soil in your oven. You can set the cycle anywhere between 2 and 4 hours. (See “Setting the controls” on page 27.)

The graph at the right is representative of a normal, 3-hour Self-Cleaning cycle. Note that the heating stops when the 3-hour setting is up, but it takes longer for the oven to cool enough to unlock.



Caring for Your Range

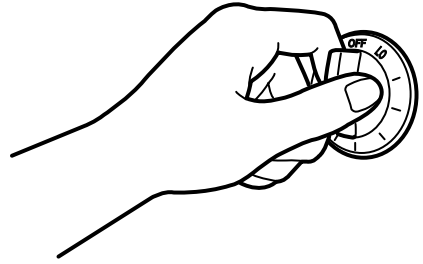
Your range is designed for easy care. You can do most cleaning with items found around your home. Cleaning your range whenever spills or soiling occurs will help to keep it looking and operating like new.

NOTE: Let range cool before cleaning.

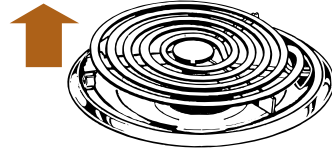
Surface units and reflector bowls

Removing

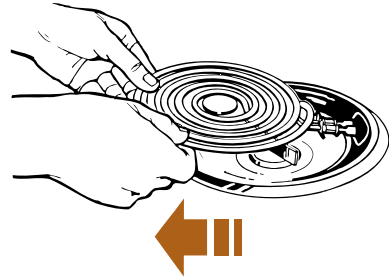
1. **Make sure** all control knobs are turned off and cool before removing surface units and reflector bowls.



2. **Lift** the edge of the unit, opposite the receptacle, just enough to clear the reflector bowl.



3. **Pull** the surface unit straight away from the receptacle.

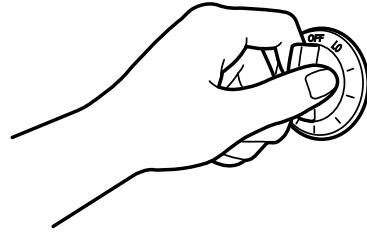


4. **Lift out** the reflector bowl. See "Cleaning chart" on page 34 for cleaning instructions.



Replacing

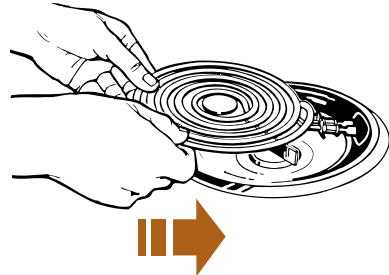
1. **Make sure** all control knobs are turned off and cool before replacing surface units and reflector bowls.



2. **Line up** openings in the reflector bowl with the surface unit receptacle.



3. **Hold** the surface unit as level as possible with the terminal just started into the receptacle. **Push** the surface unit terminal into the receptacle.



4. When the terminal is pushed into the receptacle as far as it will go, **push down** the edge of the surface unit opposite the receptacle.



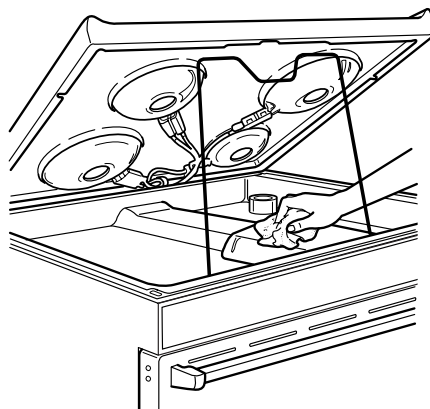
NOTE: Reflector bowls reflect heat back to the utensils on the surface units. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.

If a reflector bowl gets discolored, some of your utensils may not be flat enough, or some may be too large for the surface unit. In either case, some of the heat that's meant to go into or around a utensil goes down and heats the reflector bowl. This extra heat can discolor it.

Lift-up cooktop

1. **Lift** front of cooktop at both front corners until the support locks into place.
2. **Wipe** with warm, soapy water. **Use** a soapy, steel-wool pad on heavily soiled areas.
3. **To lower the cooktop**, lift cooktop from both sides while pressing the support back to unlock it. **Lower** the cooktop into place.

NOTE: Do not drop the cooktop. Damage could result to the porcelain and the cooktop frame.



Cleaning chart

Use the following table to help you clean all parts of your range.

PART	WHAT TO USE	HOW TO CLEAN
Control knobs	Sponge and warm, soapy water	<ul style="list-style-type: none"> • Turn knobs to OFF and pull straight away from control panel. • Wash, rinse, and dry thoroughly. Do not soak. • Do not use steel wool or abrasive cleansers. They may damage the finish of the knobs. • Replace knobs. Make sure all knobs point to OFF.
Control panel	Sponge and warm, soapy water OR Paper towel and spray glass cleaner	<ul style="list-style-type: none"> • Wash, wipe with clean water, and dry thoroughly. • Do not use steel wool or abrasive cleansers. They may damage the finish. • Do not spray cleaner directly on panel. Apply cleaner to paper towel. <p>NOTE: Make sure you have not turned the oven on when cleaning panel. If you have, push the Off/Cancel pad.</p>
Exterior surfaces (other than control panel)	Sponge and warm, soapy water	<ul style="list-style-type: none"> • Wash, wipe with clean water, and dry thoroughly. • Use nonabrasive, plastic scrubbing pad on heavily soiled areas. • Do not use abrasive or harsh cleansers. They may damage the finish. <p>NOTE: Do not allow foods containing acids (such as vinegar, tomato, or lemon juice) to remain on surface. Acids may remove the glossy finish. Also wipe up milk or egg spills when cooktop is cool.</p>
Surface units	Nonabrasive, plastic scrubbing pad and warm, soapy water	No cleaning is required. Spatters or spills will burn off. Do not immerse in water.

continued on next page

CARING FOR YOUR RANGE

PART	WHAT TO USE	HOW TO CLEAN
Porcelain-enamel reflector bowls (Model RS385PCE and Black Model RS385PXEB)	Nonabrasive, plastic scrubbing pad and warm, soapy water OR The Self-Cleaning cycle	<ul style="list-style-type: none"> Wipe off excess spills. Wash, rinse, and dry thoroughly. OR <ul style="list-style-type: none"> Place upside down on oven racks in oven during the Self-Cleaning cycle.
Chrome reflector bowls (White Model RS385PXEQ)	Nonabrasive, plastic scrubbing pad and warm, soapy water	<ul style="list-style-type: none"> Wash, rinse, and dry thoroughly. Clean frequently. Do not use abrasive or harsh cleansers. Do not clean in Self-Cleaning oven.
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	<ul style="list-style-type: none"> Wash, rinse, and dry thoroughly. Do not clean in Self-Cleaning cycle. (See note on page 26.)
Oven racks	Steel-wool pad and warm, soapy water OR The Self-Cleaning cycle	<ul style="list-style-type: none"> Wash, rinse, and dry thoroughly. OR <ul style="list-style-type: none"> Leave in oven during Self-Cleaning cycle. <p>NOTE: Racks will permanently discolor and become harder to slide if left in oven during Self-Cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.</p>
Oven door glass	Paper towel and spray glass cleaner OR Warm, soapy water and a nonabrasive, plastic scrubbing pad	<ul style="list-style-type: none"> Make sure oven is cool. Follow directions provided with the cleaner. Wash, wipe with clean water, and dry thoroughly.
Oven cavity	Self-Cleaning cycle	<ul style="list-style-type: none"> See “Using the Self-Cleaning Cycle” on pages 26-29.

The oven light

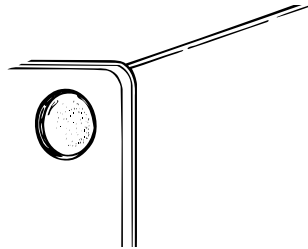
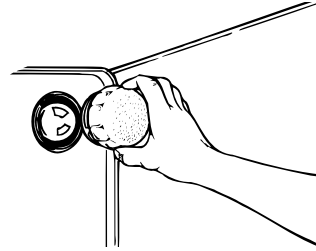
To turn the light on, press the Oven Light Switch on the control panel.

To replace the oven light:

1. **Disconnect** appliance at the main power supply.
2. **Remove** the glass bulb cover in the back of the oven by screwing it out counterclockwise.
3. **Remove** the light bulb from its socket. **Replace** the bulb with a 40-watt appliance bulb.

4. **Replace** the bulb cover by screwing it in clockwise. **Reconnect** appliance at the main power supply.

NOTE: To prolong bulb life, leave the oven light off during the Self-Cleaning cycle.



If You Need Assistance or Service

This section is designed to help you save the cost of a service call. Part 1 of this section outlines possible problems, their causes, and actions you can take to solve each problem. Parts 2 and 3 tell you what to do if you still need assistance or service. When calling our Consumer Assistance Center for help or calling for service, please provide a detailed description of the problem, your appliance’s complete model and serial numbers, and the purchase date. (See page 3.) This information will help us respond properly to your request.

1. Before calling for assistance ...

Performance problems often result from little things you can find and fix without tools of any kind. Please check the chart below for problems you can fix. It could save you the cost of a service call.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Nothing will operate	The unit is not wired into a live circuit with proper voltage.	Wire the unit into a live circuit with proper voltage. (See Installation Instructions.)
	A household fuse has blown or a circuit breaker has tripped.	Replace household fuse or reset circuit breaker.
The oven will not operate	You have not set the electronic control correctly.	Refer to pages 12-22 for setting the electronic control.
	You have programmed a delayed start time.	Wait for the start time to be reached or cancel and reset the controls.
The surface units will not operate	A household fuse has blown or a circuit breaker has tripped.	Replace household fuse or reset circuit breaker.
	You have not plugged in surface units all the way.	Turn control knobs to OFF and plug in surface units all the way. (See “Replacing” on page 31.)
	You are not setting the control knobs correctly.	Push control knobs in before turning to a setting.
Control knob(s) will not turn	You are not pushing in before turning.	Push control knob(s) in before turning to a setting.
The Self-Cleaning cycle will not operate	The range clock does not show the correct time of day.	Reset clock to show the correct time of day. (See page 13.)
	You have programmed a delayed start time.	Wait for the start time to be reached or cancel and reset the controls.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Cooking results are not what you expected	<p>The range is not level.</p> <p>The oven temperature seems too low or too high.</p> <p>You have not preheated the oven as the recipe calls for.</p> <p>The recipe you are using may need to be altered to improve the taste or appearance of the food.</p> <p>The pan used is not the type or size recommended in the recipe.</p> <p>There is not proper air circulation around pan when baking.</p> <p>Cooking utensil does not fit the surface unit being used.</p>	<p>Level range. (See Installation Instructions.)</p> <p>Adjust the oven temperature control. (See “Adjusting the oven temperature control” on page 16.)</p> <p>Preheat oven when called for in recipe.</p> <p>Alter recipe as needed.</p> <p>Refer to a reliable cookbook for recommended pan type and size.</p> <p>Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan. There must be a minimum space of 1 inch (3 cm).</p> <p>Pan should be the same size or slightly larger than surface unit being used.</p>
The display shows “PF”	There has been a power failure.	Reset the clock. (See page 13.)
“F-” shows on the display		Call for service. (See Step 3 on page 38.)

2. If you need assistance ...

Call the Whirlpool Consumer Assistance Center telephone number. Dial toll-free from anywhere in the U.S.A.:

1-800-253-1301

and talk with one of our trained consultants. The consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

If you prefer, write to:

Whirlpool Brand Home Appliances
Consumer Assistance Center
c/o Correspondence Dept.
2000 North M-63
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

3. If you need service ...



Whirlpool has a nationwide network of authorized Whirlpool service companies.

Whirlpool service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate the authorized Whirlpool service company in your area, call our Consumer Assistance Center telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

**• APPLIANCE-HOUSEHOLD-
MAJOR, SERVICE & REPAIR**

- See: Whirlpool Appliances or
Authorized Whirlpool Service
(Example: XYZ Service Co.)

**• WASHING MACHINES &
DRYERS, SERVICE & REPAIR**

- See: Whirlpool Appliances or
Authorized Whirlpool Service
(Example: XYZ Service Co.)

4. If you need FSP® replacement parts ...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your WHIRLPOOL® appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new WHIRLPOOL appliance.

To locate FSP replacement parts in your area, refer to Step 3 above or call the Whirlpool Consumer Assistance Center number in Step 2.

5. If you are not satisfied with how the problem was solved ...

- Contact the Major Appliance Consumer Action Program (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer, and Whirlpool have failed to resolve your problem.

Major Appliance Consumer Action Program
20 North Wacker Drive
Chicago, IL 60606

- MACAP will in turn inform us of your action.

WHIRLPOOL®

Electric Range Warranty

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY FROM DATE OF PURCHASE	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool service company.
LIMITED WARRANTY FOR LIFE OF THE PRODUCT SECOND YEAR THROUGH LIFE OF PRODUCT FROM DATE OF PURCHASE	FSP replacement parts for control knobs.
WHIRLPOOL WILL NOT PAY FOR	
<p>A. Service calls to:</p> <ol style="list-style-type: none"> 1. Correct the installation of your range. 2. Instruct you how to use your range. 3. Replace house fuses or correct house wiring. 4. Replace owner-accessible light bulbs. <p>B. Repairs when your range is used in other than normal, single-family household use.</p> <p>C. Pickup and delivery. Your range is designed to be repaired in the home.</p> <p>D. Damage to your range caused by accident, misuse, fire, flood, acts of God, or use of products not approved by Whirlpool.</p> <p>E. Any labor costs during limited warranty.</p> <p>F. Repairs to parts or systems caused by unauthorized modifications made to the appliance.</p>	

7/95

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your authorized Whirlpool dealer.

If you need service, first see the "If You Need Assistance or Service" section of this book. After checking "If You Need Assistance or Service," additional help can be found by calling our Consumer Assistance Center telephone number, **1-800-253-1301**, from anywhere in the U.S.A.